

LA  
BRACCESCA



## LA BRACCESCA 2012

SANTA PIA VINO NOBILE DI MONTEPULCIANO DOCG RISERVA

### VINTAGE

- The winter of 2012 was cold and dry, with little rainfall.
- Spring rains promoted good vine growth and development before the arrival of a hot and dry summer.
- Rainfall at the end of August brought balance to the crop of ripening grapes.
- Wines from this vintage show good quality and well-balanced fruit.

### VINEYARD HISTORY

- The La Braccasca estate has 1,037 acres and is divided into two main blocks: The historical part of the estate, which is situated in the Montepulciano area, and a newer block situated at the foothills around Cortona.
- The vineyard is planted with Prugnolo Gentile (Sangiovese) which has been carefully selected over the years to obtain a cru that best expresses the features of the terroir.
- With the 2005 vintage, the Santa Pia was re-classified as a Vino Nobile di Montepulciano DOCG Riserva.

### ORIGIN

Vino Nobile di Montepulciano DOCG Riserva

### BLEND

100% Prugnolo Gentile (Sangiovese)

### ALCOHOL

13.5%

### TASTING NOTES

The 2012 Santa Pia reveals notes of red fruit, spice and hints of tobacco. On the palate, the wine is full and supple with vibrant tannins and a long, persistent finish.

### VINIFICATION

- Grapes were hand-picked in mid-October.
- After selecting the finest bunches, the grapes were de-stemmed and given a soft pressing.
- Fermentation in stainless steel tanks lasted approximately 20 days. The wine aged for 18 months in oak barrels.
- Bottle aging continued for an additional 20 months before release.